



Foie gras from Périgord “2 ways”,
Roasted with beetroot tart,
Pressed with green apple and sauternes €46

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Raviolo of langoustines and lobster
cooked in a Riesling bisque, Petrossian caviar,
lime consommé €49

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Assiette of veal from “Limousine”,
Crudites of cauliflower
Red pepper marinated €42

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Brittany lobster tail
Cooked in mozzarella milk from “Puglia”
Thousand hearts of leeks
And a bouillabaisse sauce €55

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Pan-fried Scottish sea scallops,
polenta bergamasca, Bernon snail ragoût
and shellfish cream €45

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Artichoke from Brittany,
Foie Gras Marinated with a caramel of Sauternes,
Roasted langoustine and baby peas cream 45€

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Pan-fried John Dory,
Green asparagus from “Mallemort”,
Crab cannelloni, basil emulsion €66

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Wild red mullet
Cooked in papillote, baby squid and clémentine
Champagne velouté €60

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Fillet of turbot from Brittany
Braised in “Côte Rôtie” red wine
“Ratte” potato purée and horseradish €70

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Roasted best end of Allaiton lamb,
belly smoked with cedar leaves,
red pepper and lamb jus €57

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Roasted duck, honey from the Potager du Roi
Smoked green cabbage, braised Swiss chard
Cooking juice €55

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Royal pigeon from Bresse roasted and poached,
potato and artichoke millefeuille,
pear and cinnamon purée €60

Net price in euros

